

Appetizers

our wine suggestions are listed below each menu item

Today's Raw Bar Selection* Mkt.

Chef's accompaniments

wine suggestion # 10-13

Marinated Beet Salad \$14

finest herbs, hazelnuts and Boucheron goat cheese

Wine suggestion #14-16

Hamachi Tartare \$19

tarot crisps, cucumber and green apple wasabi granite

wine suggestion # 22-24

Chilled Maine Lobster Salad \$21

finest herbs crepe, fresh hearts of palm and avocado

Wine Suggestion #25-27

New Zealand Langoustines \$21

feuille de bric, cucumber and Champagne mango chutney

Wine suggestion # 22-24

Spanish Octopus Escabeche \$18

fennel, sweet peppers and arbequina olive oil

Wine Suggestion #25-27

Ward's Farm Corn Bisque \$16

lobster mushrooms and La Quercia speck Americana

wine suggestion #25-27

Duo of Hudson Valley Foie Gras \$23

Honey Crisp peach tatin, pickled cherries and pepper gastrique

wine suggestion # 28-31

Ricotta Cavatelli \$18/28

wild mushrooms, parmesan and black truffle

wine suggestion # 35-37

Crispy Duck Confit \$18

apple puree, puy lentils and rhubarb agri-doux

wine suggestion #35-37

Frisee Salad \$18

smoked bacon, crispy hen egg and truffle vinaigrette

wine suggestion # 45-48

Short Rib Canneloni \$18

aromatic vegetables, smoked bacon and parmesan broth

wine suggestion # 49-53

Entrees

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Maine Scallop and Lobster Americaine \$36
potato gnocchi, roasted asparagus and chanterelle mushrooms
wine suggestion # 14-16

Wild Striped Bass \$36
paella style, clams, laughing bird shrimp and spicy chorizo broth
wine suggestion # 17-21

Lightly Cooked Cobia Filet \$36
udon noodles, miso broth, sesame and bok choy
wine suggestion # 22-24

East Coast Halibut \$36
crispy potato shell, shelling beans and Summer truffle perigoux
wine suggestion # 25-27

Roasted Giannone Chicken \$29
cloth bound cheddar spoonbread, native corn and chanterelles
wine suggestion # 35-37

Porcini Crusted Veal Rib Chop \$42
asparagus, wild mushroom and roasted bone marrow
wine suggestion # 38-41

Slow Roasted Vermont Lamb \$39
pearl barley, picholine olives and baby fennel caponata
wine suggestion # 42-44

Roasted Beef Rib-Eye Steak* \$40
aligote potatoes, braised carrots and Vidalia onion compote
wine suggestion # 45-48

Roasted Suckling Pig \$39
cippoline onions and Ward's Farm corn succotash
wine suggestion # 49-53

Five or Seven Course Chef Tasting Menu Available

*Foods marked with an asterisk are served raw or undercooked. Consuming raw or undercooked meats, fish, shellfish or poultry may increase your risk of food borne illness.

Please let your server know of any food allergies